

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE BASSON PINOTAGE 2015

AVERAGE TEMP: 19.7°C

RAINFALL: 347mm

HARVESTING BEGAN: 02/03/2015

HARVESTING ENDED: 02/03/2015

ORIGIN OF FRUIT: Paardeberg

SOIL TYPE: Decomposed Granite

YIELD: 4 ton/ha

VINTAGE NOTES: The Basson family of Nooitgedacht, farms the vines themselves in the famous granite soils of the Paardeberg. Bush vine Pinotage at high altitude on the top of Paardeberg in Swartland is a challenge between farmers, baboons, buck and winds. Natural low yields and the higher altitude, with no irrigation and small vines, complicate the situation.

WINEMAKING: The grapes were hand-sorted and fermented in 1 ton open top stainless steel tanks. After fermentation the wine was drained off the skins and underwent malolactic fermentation in cement tanks. The wine was aged in 2nd and 3rd fill French oak barrels for 14 months. The wines are bottle-aged for 24 months.

TASTING NOTES: Bold raspberry and youngberry aromas which mingle with a deeper leather nuance.

Lively juicy palate with ripe red and blue fruit flavours. There's a subtle squeeze of oak tannin but it remains well structured and effortlessly smooth textured yet simultaneously succulent. Harmonious and approachable but with gentle gravitas.

